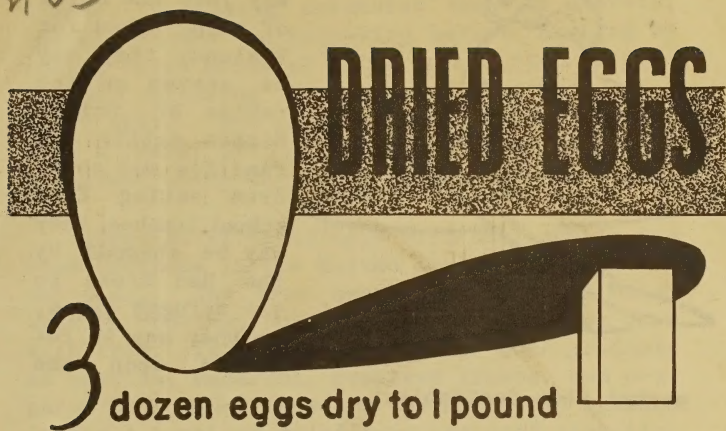


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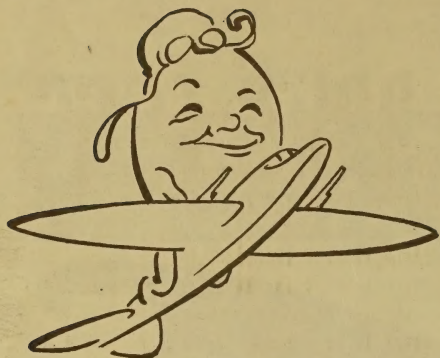
America's ability to produce dried eggs will be tripled by January 1942, present estimates indicate.

By that time, it is expected, 46 new egg-drying plants will have been established in addition to the 17 plants which have been operating for the past few years. The 63 plants should be able to produce 160 million pounds of dried eggs annually.

These plants will be an important addition to national defense because of three outstanding qualities of the dried eggs themselves -- they weigh one-fourth as much as an equivalent amount of fresh eggs, they keep better, and they contain the minerals, proteins, and most of the vitamins found in whole eggs.

More than 29 million pounds of dried eggs were purchased during the first 7½ months of the Department of Agriculture's expanded purchase program, which was launched in March 1941. These

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eggs may find their way into the holds of ships bound for England, they may be served on the tables of United States public aid families and children eating free school lunches, they may be shipped by the Red Cross to war refugee areas, or they may be released upon the

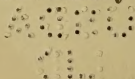
market when desirable.

About 3 dozen medium-sized eggs are required to make a pound of dried eggs. When eggs are dried, 90 percent of the water in the egg meat is removed. The resulting powder or crystals weigh about one-fourth as much as the original, eggs being three-fourths water and one-tenth shell.

Practically all powdered whole egg is made by the spray process. Fine sprays of liquid egg are blown into a heated chamber and dry almost immediately into lemon-yellow granules.

No one knows exactly how long dried eggs will keep. If well made, packed and stored, they are still good after 2 or 3 years. Experiments to determine their keeping qualities are now being conducted and should prove valuable in connection with the shipment of dried eggs abroad and their storage in this country for after-war use.

Dishes prepared with dried eggs taste almost exactly like those made with fresh eggs. In baking, it is not necessary to liquefy the eggs.



The powder is simply added to other dry ingredients. In making scrambled eggs or omelets, the egg powder is liquefied before cooking by adding three parts of water to one part of powder and allowing the mixture to stand for a short time. One pound of dried eggs will provide a family of five with scrambled eggs for breakfast every day for a week.

Supplies of dried eggs will be found in few home kitchens in the United States at the present time. The Army uses quantities of dried eggs in cooking, however, and hotels also cook with them. In the manufacture of such products as noodles, macaroni, prepared flours, and prepared ice-cream powders and mixes, 10 million dollars' worth of dried eggs are used annually.

Bakeries use less dried eggs than formerly, since frozen eggs are utilized in establishments equipped to store them. Mayonnaise and ice cream makers also favor frozen eggs. Frozen eggs are those preserved by freezing cans of fresh liquid egg meats at a temperature of 10 degrees below zero. If kept in this condition, eggs will last for years without loss of vitamin A content, but are not as convenient for shipping and storing as dried eggs.

Packed in a strong, light fiber container, 10 pounds of dried eggs (made from one case of fresh eggs) occupy less than $\frac{1}{2}$ cubic foot, while a case of



fresh eggs occupies 2 cubic feet. In large shipments, dried eggs are usually packed in 200-pound barrels, each barrel containing two paraffin-covered bags of eggs.

Eggs are rated high on the list of protective foods because of their mineral and vitamin content. They have "efficient proteins" which are needed by every living cell and contain the iron necessary for the formation of red blood cells. Because of their building properties, they are valuable during convalescence and in many types of illness.

Two-fifths of an ounce of dried eggs (the equivalent of one fresh egg) apiece a day for the peoples of countries at war and those engaged in defense will go far toward maintaining health and strength.

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